



# SIGNATURE COCKTAILS

## iALOJA! | 14

Dewar's 8 Caribbean smooth whisky, coconut, pandan,  
vanilla  
*Smooth | Tropical | Exotic*

## SOL | 14

Havana 3 rum, manzanilla pasada "La pastora", mango,  
elderflower  
*Smooth | Tropical | Floral | Low Abv*

## CHUECA | 14

Capel pisco, purple corn, coriander  
*Smooth | Spiced | Exotic*

## AUSTRIAS | 16

Patrón silver tequila, pineapple Palenque,  
green chartreuse  
*Herbal | Spiced | Citrusy*

## CHAMBERÍ | 14

Ketel one vodka, kumquats, ginger  
*Fresh | Spicy | Citrusy Fresh*

## MALASAÑA | 14

Bombay Sapphire gin, verdejo wine, lemon, thyme,  
green apple  
*Fresh | Citrusy | Low Abv*

## SALAMANCA | 16

"Bota 91" equipo navazos sherry, clarified pineapple,  
chamomile  
*Floral | Tropical | Complejo | Low Abv*

## LATINA | 12

Garnacha, cardenal Mendoza Angelus, hibiscus,  
red berries, orange and lemon mixer  
*Rich | Fruity | Low Abv*

# MOCKTAILS

## LAVAPIÉS | 12

Martini vibrante, raspberry and ginger shrub,  
tonic water  
*Fresh | Citrusy | Spicy | Aperitif*

## HUERTAS | 12

Seedlip grove 42, clarified pink grapefruit agave  
and sichuan pepper cordial, perrier  
*Fresh | Citrusy | Aperitif*

 GLUTEN	 CRUSTACEANS	 EGGS	 FISH	 CELERY	 MUSTARD	 SESAME SEEDS	 GARLIC
 PEANUTS	 SOYA	 MILK	 NUTS	 SULPHUR DIOXIDE AND SULPHITES	 MOLLUSCS	 LUPIN	 BUTTER



## SNACK BAR

CHICKEN NUGGETS | 19

Homemade chicken nuggets with foie gras,  
black truffle melanosporum, black pepper

*Dani* SANDWICH | 21

Parmesan crust, Havarti cheese,  
Iberian ham

*Dani* IBERIAN PORK LOIN SANDWICH | 24



Melted brie, cured Iberian pork loin

CRISPY SHRIMPS ROBUCHON STYLE | 25



Brick pastry wrapped shrimps, basil, pesto

CRAB BENEDICT | 29

Toasted butter croissant, king crab  
bacon, Bearnaise sauce

IBERIAN HAM (100GR) | 39

Bellota Iberian ham D.O. Extremadura,  
crystal bread, seasoned tomato

## DELUXE TAPAS BAR

NATURAL OYSTERS | 6 (PIECE)

Huitres Amélie - especial nº2

garnished with yuzu ajoblanco or palo cortado mignonette  
+ extra 5gr caviar | 24

FOIE, GOAT CHEESE AND CARAMELIZED GREEN

APPLE MILLE-FEUILLE | 20

Apple sauce and baby lettuce salad

AVOCADO & TUNA | 23

Charcoaled avocado, red tuna belly

O'TORO TUNA SASHIMI | 26

Olive oil, white soy



GLUTEN



CRUSTACEANS



EGGS



FISH



CELERY



MUSTARD



SESAME SEEDS



GARLIC



PEANUTS



SOYA



MILK



NUTS



SULPHUR  
DIOXIDE AND  
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LUPIN



BUTTER

